On February 20th Governor Ned Lamont said "Fixing the budget requires a bigger table and an open door, I am ready to listen to any good idea." This is our good idea to grow CT industry and help CT's deficit at the same time.

A boutique wine experience available here in CT. Importing quality ingredients from around the world to craft unique wines and ciders in small batches. Craft wine and cider are avenues for expansion in the growing liquor and tourism sector of our state. Our business will provide a heavy focus on education. Providing classes that are aimed to teach and expand our customer's understanding of wine and cider through direct immersion in the art of crafting. This, matched with the cross collaboration of fellow craftsmen in CT's brewery and distillery industry, will create similar expansion in CT's wine and cider industry. We hope to help cultivate a knowledgeable and thoughtful CT consumer and community, while expanding venues for economic growth and tourism.

Our goal is to have the wine industry governed in the same respect as the beer and cider trade. The ability to import as well as in-state purchase fruit for fermentation. To manufacture liquor (wine, cider) on site, as well as sell by the glass on premises. To sell our bottles and cans to go from our location. To distribute green sustainable options, such as kegged wines made here in state to local bars and taprooms. Under current CT law, wine bars that serve wine on tap can only sell out of state wines. We would like to see CT made products available on these taps.

We would like to see the wine industry be as open to the entrepreneurial opportunities as the current beer culture in CT. Removing the restrictions that demand high startup investments such as, acres of land, and extensive knowledge of farming, which is a separate field of study. We would like the opportunity to buy grapes, the same way other industries purchase apples, hops, and malt without the startup burden of growing. We need a bridge that will allow us to cook the steak, without the requirement of raising the cattle, before we are able to afford the farm.

I invite you all to reach out to us. Come visit our "Make Your Own" Facility for a tour and let's talk about ideas for the future.

Thank You

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